

# Delicious Omelette with Fresh Tomatoes and Herbs

Marcel · 25/02/2025

**Prep Time**

5 Min

**Difficult**

Easy

**Servings**

1

**Description**

This quick and easy omelette is perfect for breakfast, brunch, or even a light dinner. Made with fresh eggs, juicy tomatoes, and fragrant herbs, it's a delightful and satisfying dish.

**Ingredients**

- 3 large eggs
- 2 tbsp milk (optional, for a fluffier texture)
- Salt and pepper to taste
- 1 tbsp butter or olive oil
- 1/4 cup cherry tomatoes
- halved
- 1 tbsp fresh chives
- finely chopped
- 1 tbsp fresh parsley
- finely chopped
- 2 slices of crispy bacon (optional, for extra flavor)
- 1/4 cup shredded cheese (cheddar, mozzarella, or feta)

**Instructions**

1. Whisk the eggs in a bowl with milk, salt, and pepper until well combined.
2. Heat a non-stick skillet over medium heat and add butter or olive oil.
3. Pour the egg mixture into the skillet and let it cook for about 2-3 minutes
4. gently tilting the pan to spread the eggs evenly.
5. Sprinkle the shredded cheese over the omelette while it's still slightly runny.
6. Arrange the halved cherry tomatoes and crispy bacon on top.
7. Sprinkle with fresh chives and parsley for added flavor.
8. Carefully fold the omelette in half and cook for another 30 seconds to melt the cheese.
9. Slide onto a plate and garnish with extra herbs and tomatoes if desired.
10. Enjoy your fresh and delicious omelette!